December 24th from 6.30 pm


# Mamma <br> <br> Christmas Eve with the Mammas! 

 <br> <br> Christmas Eve with the Mammas!}

## There's no need to pre-order!

Tables from three guests and above \& groups will receive all the recipes to share. The Mammas will cook all the courses included in the menu proportionally to the number of guests and will place them in the centre so that everyone can enjoy a selection of different flavours!

Tables for two guests will choose at the restaurant one pasta, one main and a dessert per person! The mixed starters board is already included and to share.

# Welcome Prosecco ( 125 ml ) 

OR swap with:
Champagne flute $+£ 10$
Pre order a Champagne bottle and save $£ 10$

## Mamma's mixed starter board to share

The Mammas will cook a yummy selection of different recipes for you to try! Discover their mix of freshly made hot and cold delicacies including meat, fish, cheeses, baked and deep fried goodies.

## A sample board might include:

| ARANCINI | RAGU' NAPOLETANO | FRITTATA MARIAROSA (VG) |
| :---: | :---: | :---: |
| Fried rice balls stuffed |  |  |
| with minced meat and |  |  |
| mozzarella |  |  | | Slow cooked meat and |
| :---: |
| tomato sauce from |
| (Naples |$\quad$| potato, onions and |
| :---: |
| pecorino frittata |

## Pasta

Paccheri con ragu' di pesce spada (available GF)
Prepared with the utmost care, our swordfish ragù is a harmonious blend of tender swordfish chunks, sun-ripened tomatoes, and a medley of aromatic herbs.

Bigoli cacio e pepe al tartufo (available without truffle) (VG)
Known as "the best cacio e pepe in town" by Infatuation London, typical pasta from Rome with pecorino romano (salty cheese) topped with crushed black pepper

Rigatoni pistacchio guanciale e stracciatella (V)
Perfectly al dente rigatoni pasta tossed in a luscious pistachio pesto sauce that boasts the nutty richness of Sicilian pistachios. To elevate this dish to a whole new level of creaminess, we add delicate stracciatella di burrata cheese.

## Mains

Spezzatino d'agnello con patate arrosto (GF)
Tender slow cooked lamb stew served with roasted potatoes, comfort food at its best!

Spigola al Cartoccio Con Gamberi e cozze
Sea Bass en papillote with shrimp and mussels is a symphony of delicate flavors, vibrant colors and tantalizing aromas that will transport you to coastal Mediterranean bliss.

## OR Mamma's vegan option

Polenta con ragu' di funghi porcini e tartufo (VG / V)
Traditional polenta, a classic festive dish from the North of Italy with porcini mushroom ragu' and a touch of truffle

## Desserts

Daily changing selection, a SAMPLE board might include:

Pandoro (Christmas cake) and Nutella cheesecake
"salame" made with dark chocolate and biscuits

Croccante alle mandorle (almond nougat) with chocolate

Panettone pudding

## Espresso coffee

## Add an extra side:

Patate al forno (VG/V/GF) $£ 5,00$
Roasted potatoes
Patate fritte con fonduta di pecorino e tartufo (VG) $£ 7,50$
Chunky fries with pecorino fondue
and truffle shaves

Insalata mista (VG/V/GF) £ 4,00
Mix salad
Friarielli (VG/V/GF) £ 7,00
Not broccoli but coming from the same family.
Exceptionally flavorful, with a slightly bitter finish
Homemade bread basket $£ 4,00$

## 4 course set menu $£ 70$ per person :

Welcome drink
+
Mixed starters
+
Pasta
+
Main
+
Dessert \& Espresso

2 guests:
once at the restaurant choose one pasta and one main everything else is included!

3 guests and above \& groups:
we will bring all pasta and all mains listed to share

For any further information, please get in touch with the restaurant:
reservations@lamiamamma.co.uk (King's Rd Chelsea)
hollywood@lamiamamma.co.uk (Hollywood Rd Chelsea)
nottinghill@lamiamamma.co.uk (Notting Hill)

## Dietary requirements:

Gluten free \& allergies: we would like to advise that all food is prepared in the same kitchen and we can never guarantee that any products are $100 \%$ free from cross contamination.

In case of special requests, we would need to receive them by $15^{\text {th }}$ December. Any last minute dietary requests will be subject to availability and at the discretion of our kitchen.

## Booking Policies:

- A deposit for $£ 50$ per person will be taken at the point of reservation and will be non refundable. Deposit will be deducted from your final bill.
- In the case of a cancellation or decrease in party size, the deposit is non-refundable or redeemable.
- All menus are inclusive of $20 \%$ VAT. A discretionary service charge of $13 \%$ will be added to your bill.
- Terms \& Conditions Apply.


## T\&Cs:

1. If you wish to add another guest(s) onto your table this will be subject to availability and at the discretion of reservations. Please email this request as soon as you are aware of changes to the size of your party at and we'll review that request and accommodate only where possible.
2. Any dietary requirements will need to be received no later than 15th December and December 21st for New Year's Eve.
3. Any last minute dietary requests will be subject to availability and at the discretion of our kitchen.
4. Gluten Free requests: please let us know in advance if you wish to swap for gluten free pasta (where possible) at an extra charge of $£ 3,50$. Although we do our best not to contaminate food, we would like to inform you that our restaurant is not gluten free and there might be traces of it.
5. The A la Carte menu is not available from 6.30 pm on Christmas Eve.
6. No children's menus are available.
7. The venue has a strict no corkage policy during Christmas Eve and NYE.
8. We are unable to provide celebratory cakes.
9. The venue reserves the right to remove any guests whose conduct is considered inappropriate.
10. Please note pictures and video may be recorded and uploaded for marketing purposes on our social media channels and website.
11. We reserve the right to amend the menu.
